

## BREAD

Anna bakes bread for her family [wears/ stop/ every] Saturday morning. The most crucial part [of/ top/ at] bread baking is growing the yeast. [Lost/ Care/ Yeast] is a living organism used to [make/ size/ tree] bread rise. When placed in warm [water/ apple/ lemon], yeast begins to grow and bubble. Anna [roast/ pours/ paste] lukewarm water into bowl and [shoe/ tests/ arms] the temperature. She knows that hot [funny/ flout/ water] will kill the yeast and that [sand/ are/ the] bread will not rise. Therefore, she [time/ makes/ cloud] sure the water temperature is somewhere between 105 [come/ and/ fine] 115 degrees Fahrenheit.

Next, Anna sprinkles [a/ so/ by] package of active dry yeast over [get/ the/ run] water. She then adds a little [play/ sugar/ glider] and occasionally a pinch of powdered [vindow/ proud/ ginger]. Yeast feed on these ingredients and [boxes/ grow/ trees]. After about ten minutes, Anna checks [red/ the/ fix] mixture for carbon dioxide bubbles. If [she/ will/ come] sees some of this foam, she [team/ wrist/ knows] the yeast is alive, and bread [lees/ baking/ jumped] can begin. Checking to see whether [hat/ the/ pail] yeast is alive is called "proofing" [sum/ you/ the] yeast.

To the yeast mixture Anna [sent/ adds/ give] warm milk, salt, and melted butter. [Had/ Jet/ She] gradually stirs flour into the mixture. Depending [to/ on/ as] the weather and the freshness of [the/ and/ for] flour, varying amounts of flour are necessary [to/ of/ a.] produce a proper dough. Anna adds [tells/ flour/ given] until the dough is no longer [emand/ sticky/ option]. When learning how to bake bread, Anna discovered [hire/

hopes/ that] adding too much flour makes a [hard/ open/ wear], dry loaf.

The dough is now [tress/ snow/ ready] to be kneaded. She turns [the/ boy/ sat] dough onto the floured surface [sit/ of/ ban] the table, and dusts her hands [disk/ with/ pear] additional flour. If the dough is kneaded properly, [ant/ sir/ the] gluten will develop and enable the [fish/ bread/ drop] to rise. Leaning over the table, Anna presses [the/ and/ has] palms of her hands firmly into [shop/ the/ jet] dough and then folds the dough. [Tip/ She/ And] continues to do this for almost ten minutes, [adding/ pants/ ships] flour when necessary.

When the dough [ask/ bet/ is] smooth and elastic, Anna places it [fat/ in/ why] a large bowl and covers it. [She/ Get/ Yes] has turned the light on in [bite/ hand/ the] oven to create a warm place [tar/ get/ for] the dough to rise. The dough [trip/ rests/ come] for almost two hours before Anna [trip/ opens/ guess] the oven door. The dough has doubled [in/ me/ has] size, and the oven smells of [slum/ tower/ yeast]. Anna forms two loaves. The [tries/ leave/ dough] must rest a second time before [stream/ baking/ plant].

After thirty minutes, the loaves are [table/ ready/ horse] to go into the hot oven. Anna watches [sit/ his/ as] they continue to rise a little [fun/ bad/ and] begin to turn light brown. [The/ Cow/ Are] delicious aroma of baking bread fills [who/ sail/ the] house. Her family cannot resist the [trip/ smell/ fort] of fresh bread. They wait eagerly [to/ as/ it] the bread sits on the cooling [rack/ drip/ fish]. Before long, everyone is enjoying a [slice/ clean/ write] of Anna's special bread.